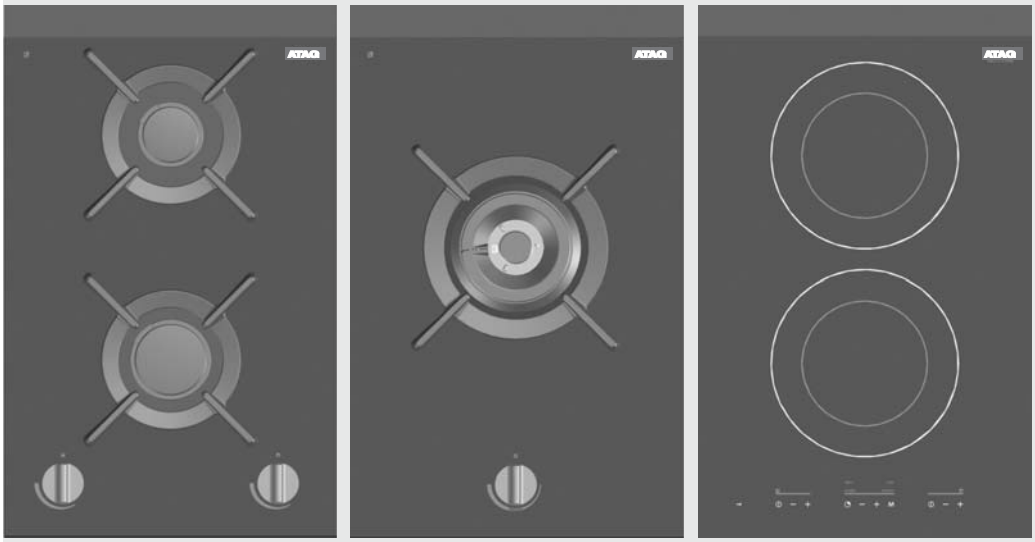
HG3111M
WO3111M
HI3171M

handleiding notice d'utilisation Anleitung manual

ATAG



GB

User Manual

Gas hob . . . . . GB 4
Induction hob . . . . . GB 16

Installation Instructions

Gas hob . . . . . GB 32
Induction hob . . . . . GB 40

This manual describes how to make optimum use of the hob. The manual has been arranged as follows: the first part provides information about the two-burner gas hob and the wok hob. This is followed by information on the induction hob. This manual contains information on how to operate the hob, which pans are suitable and how the appliance works. The manual also includes cooking tables and maintenance tips.

The safety instructions that apply during installation are found in the 'Installation Instructions" chapter. This chapter will first deal with the gas hob, followed by the induction hob.

Store the manual in a safe place so that any subsequent users may also benefit from it.

The manual also serves as a reference for the service department. **Therefore, please paste the data card in the space provided at the back of the manual.** Where applicable, the data card supplied with a conversion kit should also be pasted here. The data cards contain all the information that the service department needs to respond adequately to your questions.

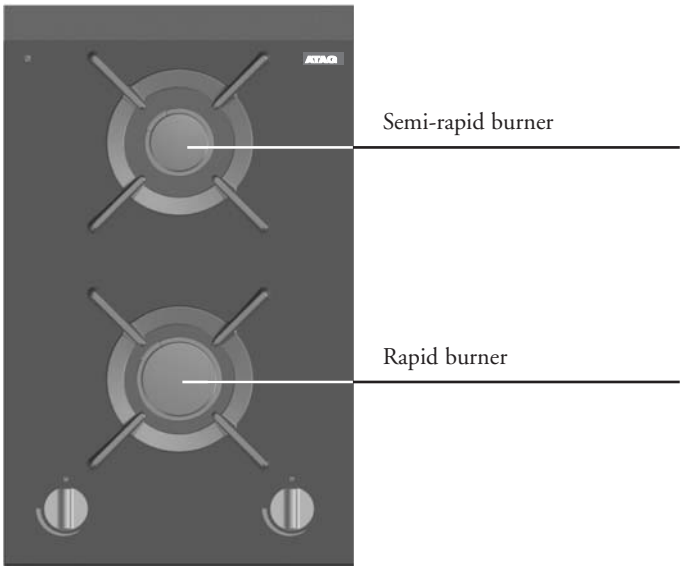
Happy cooking!

Pictograms used

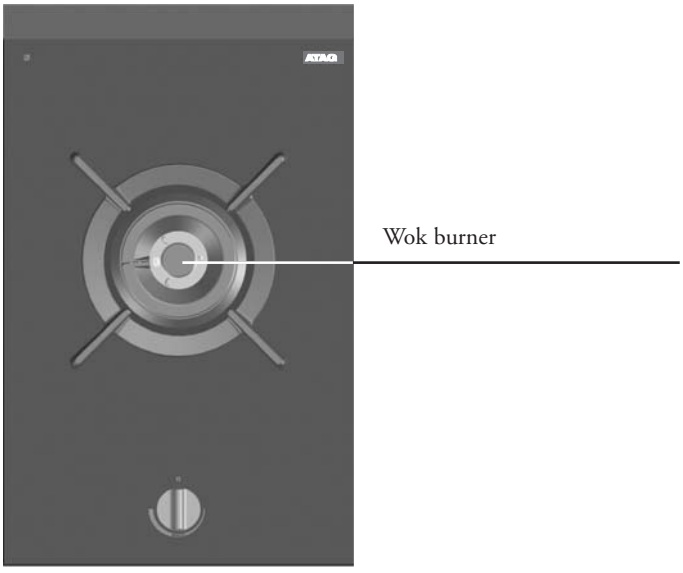
important information

tip

HG3111M



WO3111M



KOOKKEUR

This gas hob has been designed for the true cooking enthusiast. The differences in burner capacity mean that you can cook any type of dish. The control buttons have an integrated spark iginition, which means that you need only one hand to ignite and operate the burners. This appliance complies with all requirements set by the Cooking Approval quality mark. It combines high efficiency with a minimum of incompletely burned combustion gases. This hob offers short heating times and excellent simmering capabilities.

Both the HG3111M and the WO3111M have been fitted with a flame failure device which ensures that the gas supply is shut off if the flame goes out during cooking.

This manual describes how to make optimum use of the gas hob. Besides information on how to operate the hob, you will also find background information that may come in handy when using this appliance.

Store this manual in a safe place so that any subsequent users may also benefit from it.

Gas hob

Ensure that there is adequate ventilation during use
- Keep natural ventilation openings open.
- When using your hob for longer periods, extra ventilation is necessary. For instance open a window or install a mechanical fan.

Use the hob only for preparing dishes
- The appliance is not suitable for heating spaces.

Never flambé underneath an extractor hood
- The high flames may cause a fire, even if the fan is switched off.

Burner parts get very hot during use and take some time to cool down
- Do not touch them and avoid contact with non-heat-resistant materials.
- Never immerse hot burner parts and pan supports in cold water. Rapid cooling may damage the enamel.

There should always be at least a 2 cm distance between the pan to a knob or a non-heat-resistant wall.
- At shorter distances the high temperatures may cause the knobs or the wall to discolour and/or distort.

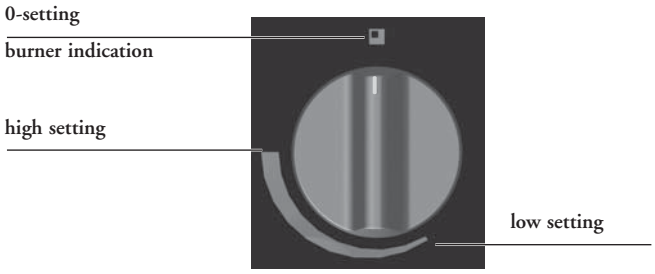
Always use pan supports and suitable cooking utensils
- Always place the pan on the pan support. Placing a pan directly on the burner head may lead to dangerous situations.
- Aluminium trays or foil are not suitable as cooking utensils. They may burn into the burners and pan supports.

Installing burner parts and pan supports
- The cooking hob can only function properly when the burner parts have been assembled using guide ridges.
- Ensure that the pan supports lie properly against each other and flat on the glass plate. Only then may the pans be positioned stably.

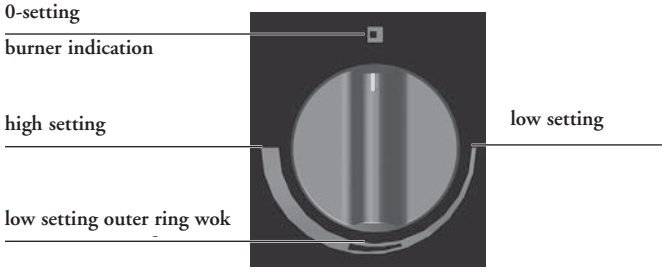
Gas hob

Every burner may be adjusted continuously between the full and low positions.

Semi-rapid and rapid burners



Wok burner



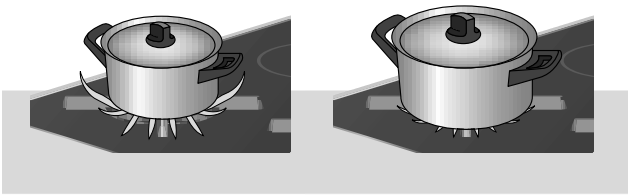
Controls

Press the control knob and turn it anticlockwise.
The burner ignites.

When using an appliance that has been fitted with a flame failure device, you need to press and hold the knob for a few seconds in order to activate the flame failure device.

Gas hob

– Ensure that the flames always remain underneath the pan. Flames playing around the pan will lead to loss of energy. Also the handles may get too hot to handle.
Always use pans with a base diameter of 12 cm or more. Smaller pans are not stable.



WRONG ***RIGHT***

– It is best to use the rapid burner or the wok burner when frying, stir-frying, boiling large quantities and deep-frying. Use the low setting of the semi-rapid burner or the wok burner for cooking sauces, simmering and boiling. The high setting will make the burner large enough for boiling.
– Always keep the lid on the pan while cooking. This will reduce the use of energy by up to 50%.
– Use pans with flat, clean and dry bases. Flat-based pans are stabler and a clean base will transfer the heat more effectively to the food.

Gas hob

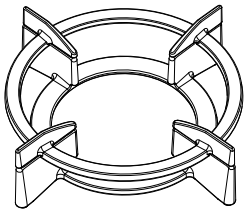
Wok burner (WO3111M)

The wok burner enables you to prepare dishes at extremely high temperatures. When using the wok burner, it is important that you

– cut the ingredients into strips, slices or small pieces in advance,
– use good quality oil, e.g. olive, maize, sunflower or peanut oil. A small amount is sufficient. Do not use butter or margarine. The high temperatures will cause it to burn.
– put in the ingredients with the longest cooking times first, so that all ingredients will be ready and al dente at the same time.

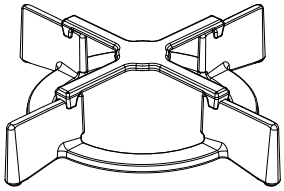
Using the wok auxiliary support

The auxiliary support (supplied with the hob, or available as a separate accessory) is used to properly stabilize a round-based wok.
Place the auxiliary support on the wok support as shown in the following illustration.



Using the reduction support

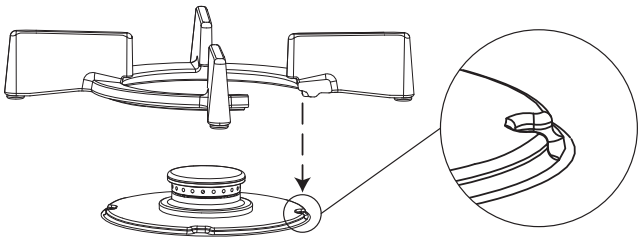
The reduction support (supplied with the hob, or available as a separate accessory) enables you to use very small pans.



Gas hob

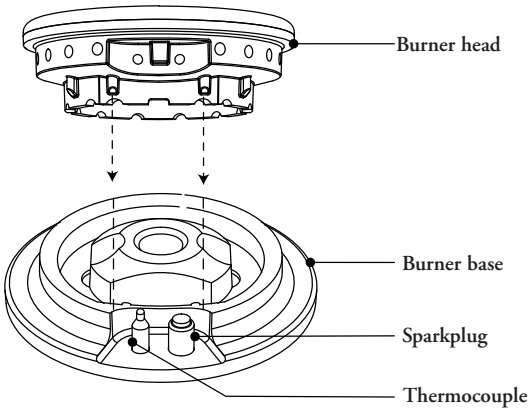
This appliance has been manufactured from high-grade materials that are easy to clean.

– Do not clean burner parts in the dishwasher.
  The detergent may damage the parts.
  Do not use too much water as this may penetrate into the burner or the ventilation openings.
– Clean the sparkplug with a cloth preferably. Be careful when doing this. Too much pressure may alter the distance between the tip of the sparkplug and the burner, causing the burner to ignite poorly or not at all. The sparkplug only operates properly in a dry environment.
  Remove any dirt from the tip with a fine brush if the plug is very dirty.

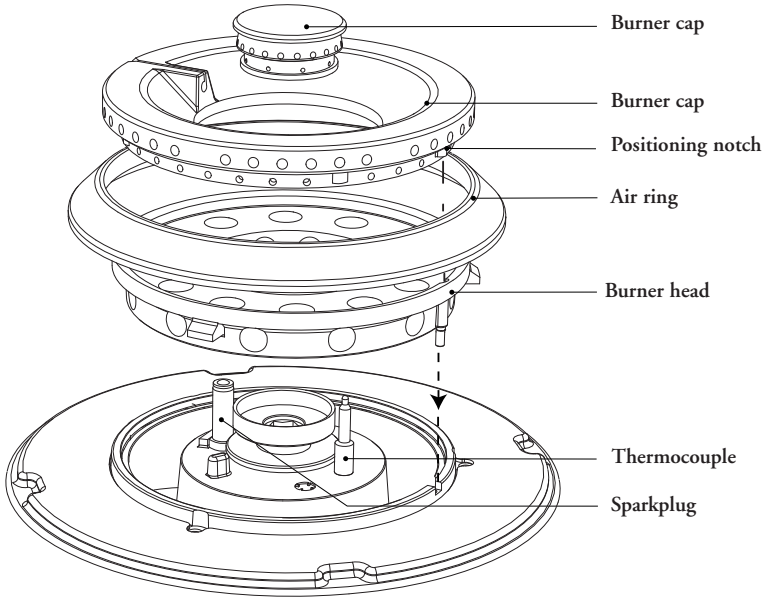


– Put the pan supports down vertically, do not shove them over the glass plate.

  Assemble the burner parts using the locating notches.



Gas hob


Burner cap
Burner cap
Positioning notch
Air ring
Burner head
Thermocouple
Sparkplug

Gas hob

General

– Regular maintenance directly after use prevents spilled food from creating stubborn stains that are hard to clean. Use a mild cleaning agent.
– Start by cleaning the control knobs, the burners and the pan supports and finish with the glass plate. This prevents the glass plate from getting dirty again during cleaning.

Stubborn stains on enamel (pan supports, burner heads)

Stubborn stains are best removed with a non-abrasive cream or a soft sponge. Never use scouring powder, scouring pads, sharp objects or aggressive cleaning agents.

Stubborn stains on the glass plate

Clean the glass plate with a special cleaning agent for ceramic hobs. Water stains or limescale are best removed with a non-abrasive limescale remover like vinegar.

Cleaning removable burner parts

The removable burner parts (including the wok burner) are best cleaned with a mild cleaning product and a soft cloth.
Soak stubbornly stained parts in hot suds. Never use scouring powder, pads, sharp objects or aggressive cleaning agents.

Brass wok burner parts

A number of parts of the wok burner are made of brass. It is normal for the brass to change colour because of the high temperatures that occur when using the wok.

Gas hob

Keradur® burner bases

The burner bases have a unique Keradur® surface coating.
The special dirt-repelling coating contains a ceramic filling which makes cleaning easier and enhances the durability of the burners considerably.
The burner bases are best cleaned with a mild cleaning product and a soft cloth.

ATAG Shine

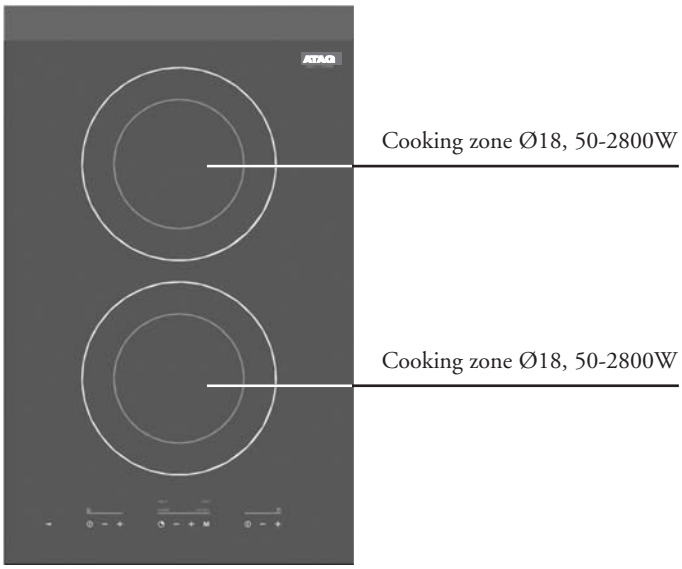
Atag supplies a range of cleaning agents under the name of ATAG Shine.
You may order these on **www.hps.nl**.
This site also contains several tips on cleaning and operating the appliance.

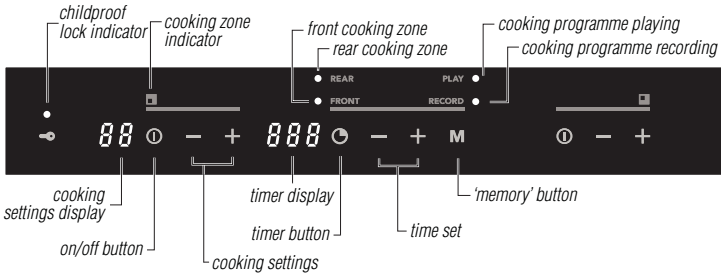
Gas hob

If the appliance does not work properly, it does not automatically mean that it is defective.
Always check for the following situations:

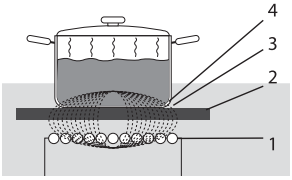
fault	**cause**	**solution**
It smells of gas near the appliance.	– A burner has been turned on but not ignited. – The coupling of a bottled gas-appliance has become undone.	– Close the tap and wait a few minutes before re-igniting. – Tighten the coupling.
A burner does not ignite.	– Plug not in socket. – Fuse defective/fuse in meter cabinet switched off – Sparkplug dirty/damp. – Burner parts incorrectly installed. – Burner parts dirty or damp. – Main gas tap closed. – Problem with the gas grid. – Gas bottle or tank empty. – Wrong type of gas used (when using bottled gas). – Control knob not pressed and held long or deep enough.	– Push the plug into the socket. – Fit a new fuse or switch the automatic fuse back on. – Clean and dry the sparkplug. – Assemble the burner parts using the centering ridges. – Clean and dry the burner parts. Ensure that the outflow holes are open. – Open the main gas tap. – Check with your gas supplier. – Connect a new gas bottle or have the tank refilled. – Check if the gas used is suitable for the appliance. – Press and hold the control knob long and deep enough between the high and low settings.
The burner does not burn evenly.	– Burner parts incorrectly installed. – Burner parts dirty or damp. – Wrong type of gas used (when using bottled gas).	– Assemble the burner parts using the centering ridges. – Clean and dry the burner parts. Ensure that the outflow holes are open. – Check if the gas used is suitable for the appliance.
The burner goes out after igniting.	– Control knob not pressed and held long enough (appliances with flame failure device).	– Press and hold the control knob for at least 5 seconds.

Contact the service department in case of faults.
Consult the guarantee card that came with the hob or visit **www.hps.nl**.
This appliance may only be connected by a qualified installer!


Cooking zone Ø18, 50-2800W
Cooking zone Ø18, 50-2800W


childproof lock indicator
cooking zone indicator
front cooking zone
rear cooking zone
cooking programme playing
cooking programme recording
REAR
FRONT
PLAY
RECORD
M
cooking settings display
on/off button
cooking settings
timer display
timer button
time set
'memory' button

How induction works



The coil (1) in the hob (2) generates a magnetic field (3). Placing an iron-based pan (4) on the coil, will generate an induction current in the base.

Quick and easy
Cooking on an induction hob is quite easy. The zones have a wide range and can be adjusted accurately. The lowest setting enables you to melt chocolate directly in the pan. The highest setting brings food to the boil very rapidly.

Safe and clean
During induction cooking heat is generated directly in the base of the pan. This is why the glass plate never gets hotter than the pan base. This is not only safer than a gas or ceramic hob, it is also easier to clean as spills do not burn onto the surface.

Pans
Not all pans are suitable for induction cooking. Since this form of cooking uses a magnetic field to generate heat, the base of the pan must be ferrous. Use only pans that are suited for induction cooking, as indicated by the "Class Induction" quality mark.
(Also see page 26)

Induction hob

Induction cooking is very safe. The hob has been fitted with various safety devices like a residual heat indicator and maximum cut-out. Yet, as with any appliance, there are a number of matters that you should pay attention to.

Connection and repair

- This appliance may only be connected by a qualified installer.

- Never open the casing yourself Only a service technician is allowed to do this.

- Always disconnect the appliance from the electronic power supply before you start any repair work. We advise you to do so by unplugging the appliance, by switching off any fuses or, in case of a permanent connection, by setting the switch in the power supply lead to zero.

- Do not use the hob in temperatures below 5 °C.

During use

- This cooking appliance has been designed for household use. Only use it for preparing dishes.

- When you use the hob for the first time, you will notice a “new smell”. This is normal. By ventilating the kitchen this smell will soon disappear.

- Remember that if you use one of the higher settings, the heating time will be extremely short. Never leave the hob unattended when using a high setting. If a programme has been set (automatic heating), it will automatically power down.

- Ensure that there is adequate ventilation during use.
  Keep natural ventilation openings open.

- Ensure that pans do not boil dry. The hob itself is protected against overheating, but the pan will get so hot that it could get damaged. The guarantee does not cover any damage resulting from a pan boiling dry.

Induction hob

- Do not use the cooking area for storing items.

- Keep a few centimetres' distance between the hob and the contents of the drawer.

- Do not store anything combustible in the drawer underneath the hob.

- Ensure that the flexes of electrical appliances, e.g. a mixer, do not touch the hot cooking zone.

- The zones heat up during use and remain hot for a while after switching off. Keep young children away from the hob during and immediately after cooking.

- Fat and oil are combustible when overheated. Do not stand too close to the pan. Should oil catch fire, never try to extinguish the fire with water. Immediately put a lid on the pan and switch off the cooking zone.

- Never flambé underneath the extractor hood. The high flames could cause a fire, even if the extractor hood has been switched off.

- However strong the ceramic top may be, it is not unbreakable. For instance, dropping a spice jar or a pointed utensil on it, could cause it to crack.

- Do not us a hob that contains cracks. Switch off the appliance immediately, unplug it to avoid electrical shocks and call the service department.

- Do not place any metal objects like baking trays, biscuit tins, saucepan lids or cutlery on the cooking zone. They could heat up very rapidly and cause serious burns.

- Keep magnetizable objects (credit cards, bank cards, diskettes, etc.) away from the appliance. We advise anyone wearing a pacemaker to consult their cardiologist before using an induction hob.

- Never use a pressure cleaner or a steam cleaner to clean the hob.

Induction hob

Switching on

1. Put a pan on the cooking zone.
2. Press the on/off button.
A horizontal line appears in the display. If you do not select a setting after switching on, the zone will switch to 'standby'.

Setting heat

1. Press the + or - button.
The hob immediately goes to setting 6.
2. Select a higher or a lower setting by pressing the + or - buttons again.

Switching off

Press the on/off button again.
The hob switches off.
The residual heat indicator may indicate that the zone is still hot.

Residual heat indicator

After the hob has been used intensively, the relevant zone may take a few minutes to cool down. As long as this is the case, you will see an "H" in the display.

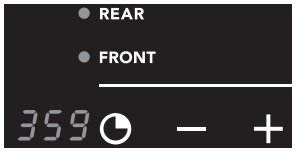
Special settings

Setting 11 (wok setting)
This setting is ideal for frying meat or preparing stir-fried dishes.

Setting b (boost)
The boost setting is intended for brining water to the boil rapidly. This setting is too high for heating butter or milk.

Induction hob

Timer

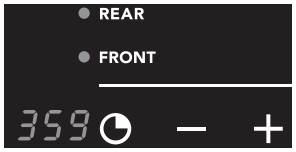


The appliance contains a clock that can be used as a timer. The timer works independently and does not influence the settings of the cooking zones.

1. Switch on the time by pressing the ◔ button once.
2. Select the preferred time (max. 3.59 hours) by pressing the + and - buttons. By keeping these buttons depressed longer, the time will move forward or backward in larger periods. You see the time selected in the display.
3. You will hear a bleep after the set time has expired. You may turn off this bleep by pressing the ◔ button. By immediately using the + button, you can set a new time. There is no need to switch off the timer first.

You can have the timer switch off a cooking zone. The timer works for both cooking zones.

Countdown timer



1. Put a pan on the cooking zone.
2. Switch on the cooking zone.
The appliance starts.
3. Switch on the timer with the ◔ button.
Press the button again for the countdown timer function.

The light next to 'FRONT' (for the front zone) or 'REAR' (for the rear zone) lights up. Set the coking time with the + and - buttons 3.59 hours max.). You can see the number of minutes set in the display.

Induction hob

Switching on

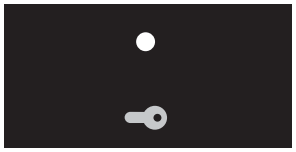
By pressing the ◔ button several times, you go through the following list:
A cooking zone that has not been switched on, cannot be selected for switching off by timer. Consequently, this cooking zone will be skipped in the above table.

number of times ◔ pressed	**reaction**
0	Clock is off; displays are dark
1	Clock as timer
2	Clock switches off front zone after the time set (if the zone has been switched on)
3	Clock switches off rear zone after the time set (if the zone has been switched on)
4	Clock is off; displays are dark
Etcetera	

If both cooking zones have been switched on, you may choose between the front and rear zone by pressing the ◔ button again. You will hear a bleep to indicate that the cooking time has finished. The zone will switch off.

You switch off the bleep at the end of the cooking time by pressing the ◔ timer button.
If you do not switch off the bleep, it will stop automatically after about 30 minutes.

Childproof lock



The childproof lock enables you to lock the hob after it has been **switched off** . This prevents the unintentional switching on during maintenance or by children.

Switching on and off
Lay your finger on the button for 3 seconds. The childproof lock is switched on when the light over the button lights up.

You cannot switch on the childproof lock during cooking. You can still use the timer with the hob locked.

Induction hob

Memory function

The hob has a memory function. This function lets you programme settings and corresponding cooking times for each cooking zone.

Switching on the memory function (play)

1. Press the **M** button briefly. The light next to 'PLAY' lights up.
The lights next to 'REAR' and 'FRONT' will start to flash.

2. Switch on a cooking zone.
The cooking zone swiches on in the setting that has been programmed. If there is no cooking programme available, the zone will switch off again after a few seconds.

You switch off the zone by pressing the on/off button or the **M** button.

If a high setting is selected during a programme playing while another zone has been set to a high setting manually, this other zone will switch to a lower setting. The programme settings take precedence. If the programme lowers the zone setting, the other zone does not return to the previous high setting.

Induction hob

Memory function

Programming the memory function (record)

1. Press the 'memory' button **M** until the light next to 'RECORD' lights up.
The lights next to 'REAR' and 'FRONT' will start to flash and the clock display indicates ▯▯▯ .

2. Switch on the cooking zone for which you wish to record a programme.

3. Select a setting with the + or - buttons.
The setting selected and the cooking time are now being recorded. You may record several cooking settings after another (max. 38).

When during a recording setting 38 settings have been recorded, the next step recorded will automatically be the end of the recording.

4. You finish recording the programme by pressing the on/off button or the 'memory' button **M.**

When recording a new programme any existing programme will be erased.

The settings and cooking times selected are stored in memory. To activate the recorded programme, use the 'PLAY' function to switch on the memory.

You may record 1 programme for each zone.

Induction hob

Memory cooking

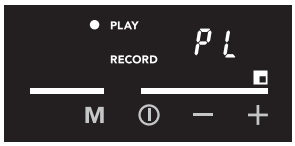
Both the left-hand and right-hand cooking zones have a memory function for recording a cooking programme for each zone. When recording a programme the settings you select will be saved automatically. A programme may last a maximum of 4 hours.

Memory cooking enables you to record and play a cooking programme for each cooking zone.

Recording a programme

- Fill a pan and put it on the cooking zone.
- Press and hold the memory button “M” until the indicator “record” starts flashing.
- Switch the cooking zone to the power setting required.
  The indicator “record” burns continuously.
  After a few seconds the display will alternately show the selected setting and “rE”. The cooking times and settings are saved automatically during the cooking process.
- The +/- button lets you adjust the power setting.
- At the end of the cooking process press the on/off button or the memory button tot stop the cooking process and recording the programme.

Running the programme



- Fill a pan and put it on the appropriate cooking zone.
- Press and hold the memory button “M” until the indicator “play” starts flashing.
- Switch on the cooking zone with the on/off button.
  The indicator “play” burns continuously.
  After a few seconds the display will alternately show the selected setting and “PL”.
- *The programme automatically follows the stored cooking times and settings.*
- Press the on/off button to stop the programme.

Induction hob

Switching off the bleep

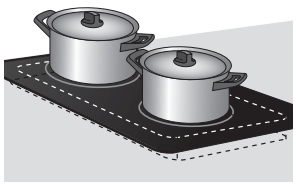
Every time you press a button, you hear a bleep. To switch off this bleep:
1. Switch the front cooking zone on and off again.
2. Within 3 seconds press the '-' buttons simultaneously for both zones.

A sound will confirm the change. To switch on the bleep again, repeat the procedure.

Synchrocontrol

Your hob has a synchrocontrol feature. If you have an ATAG WS411S extractor hood installed over the hob, it will automatically switch on and off with the hob.

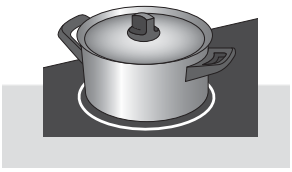
Using front and rear zones simultaneously



Two cooking zones in a row are controlled by one generator. The generator divides the power over the two zones. Up to setting 6 this has no consequences. From setting 7 onwards the other cooking zone is automatically limited. You will be notified of this by the "ticking" sound coming from the appliance.
Is you wish to switch one of the zones to a higher setting, you must first switch the other one to a lower setting.

1st zone	6	7	10	11	b(oost)
2nd zone	b(oost)	11	10	7	6

Induction hob

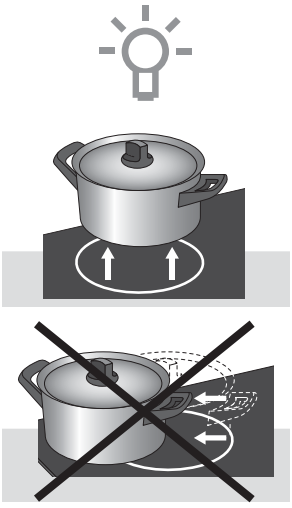


There is no heat loss and the handles stay cool during induction cooking.

Induction cooking is fast
At first you will be surprised by the speed of the hob. At higher settings especially, food and liquids are brought to the boil very rapidly. It is best not to leave pans unattended to avoid them boiling over or dry.

The power level adjusts automatically
Induction cooking only uses the part of the zone that is directly underneath the pan. If you use a small pan on a large zone, the power will adjust automatically to the diameter of the pan. This means that there will be less power so that it will take longer for the contents of the pan to come to the boil.

Minimum pan diameter
The diameter of a pan must be 12 cm at least. The best results are achieved when using a pan with the same diameter as the cooking zone. If a pan is too small, the cooking zone will not switch on.



Always lift pans, never shove them over the cooking zone.

Attention
- Grains of sand may cause permanent scratches on the glass plate. Therefore always make sure that the base of pan is clean before you put it on the cooking zone. Also lift a pan before moving it.
- Do not use the hob as a worktop.
- Always keep a lid on the pan to avoid loss of energy.

Induction hob

Induction cooking requires pans of a particular quality. Pans that have already been used on a gas hob, are no longer suitable for induction cooking.
For electric and induction cooking only use pans with bases that are:
- at least 2.25 mm thick;
- flat.

The best pans are those with the "Class Induction" quality mark. Use a magnet to check if your pans are suitable. Pans that attract the magnet, are suitable for induction cooking.

Suitable	**Unsuitable**
Special stainless steel pans	Earthenware
Class Induction	Stainless steel
Hard-wearing enamelled pans	Porcelain
Enamelled cast-iron pans	Copper
	Plastic
	Aluminium

Attention
Be careful with thin, enamelled steel pans:
- At higher settings the enamel may break off if the pan gets too dry.
- The high power level may easily cause the base of the pan to deform.

Attention
Never use pans with deformed bases. A convex or concave base may impair the overheating protection function. This may cause the hob to crack and the pan base to melt.
Any damage resulting from the use of unsuitable pans or pans boiling dry, is not covered by the guarantee.

Pressure cookers
Pressure cookers are ideal for induction cooking. The short reaction time of the cooking zone brings the cooker up to pressure very quickly. The cooking process stops as soon as you switch off the cooking zone.

Induction hob

Because the right settings depend on the quantity and the ingredients of the dish and on the pan, the table below is intended as a guideline only.

Use the highest setting to:
- bring food or liquid to the boil quickly;
- shrink greens;
- blanch vegetables;
- heat oil and fat;
- fry steaks (rare, underdone);
- bring a pressure cooker up to pressure;
- make puddings and custards.

Use a slightly lower setting to:
- sear meats;
- fry flatfish, thin fillets of fish;
- fry boiled potatoes;
- cook blended soups and sauces;
- fry omelettes;
- fry steaks (medium);
- deep-fry foods (dependent on temperature and quantity).

Use a setting slightly above medium to:
- fry boiled potatoes;
- fry thick slices of breaded meat:
- fry thin cuts of meat until cooked;
- pot roast large cuts of meat;
- fry bacon (fat);
- fry raw potatoes;
- fry French toast;
- fry breaded fish;
- fry thin slices of breaded meat;
- fry omelettes.

Use the medium setting to:
- thoroughly cook large quantities;
- defrost hard vegetables such as French beans.

Use the lower settings to:
- make stock;
- stew fruit;
- stew meats;
- thoroughly cook foods;
- simmer vegetables;

Induction hob

Daily cleaning

Although food spills cannot burn into the glass plate, we nevertheless recommend that you clean the hob immediately after use. For daily cleaning it is best to use a mild cleaning agent and a damp cloth.
Dry with kitchen paper or a dry tea towel.

Stubborn stains

Stubborn stains can also be removed with a mild cleaning agent such as washing-up liquid. Remove water stains and limescale with vinegar. Metal marks (caused by sliding pans) are often difficult to remove.
Special cleaning products are available for this purpose.

Food spills are best removed with a glass scraper.
Also use a glass scraper for removing melted plastic and sugar.

Not suitable
Never use abrasives. They leave scratches in which dirt and lime can accumulate.

Never use anything sharp like steel wool or scourers.

Activate the childproof lock before you start cleaning the hob.

ATAG supplies a range of cleaning agents under the name of ATAG Shine. You may order these on **www.hps.nl.**
This site also contains several tips on cleaning and operating the appliance.

Induction hob

Check the guarantee card or **www.hps.nl** for the service department telephone number.

Whenever you notice a crack (however small) in the glass plate, switch off the hob immediately, unplug the hob, turn off the fuse switch(es) in the meter cabinet or, if you have a permanent connection, set the switch in the power supply lead to zero. Contact the service department.

Noises in the base of the pan
While cooking, you may hear a rattling noise coming from the base of the pan. This is quite harmless. The noise is caused by the effect the high power has on the base of the pan.
You may reduce the noise by switching to a lower setting.

Induction hob

Symptom	Possible cause	Solution
Text appears in the display when the hob is first activated.	This is the standard set-up routine	Normal operation.
The fan continues to run for a few minutes after the hob has been switched off.	The hob is cooling down.	Normal operation.
A slight smell is noticeable the first few times the hob is used.	The new hob is heating up.	This is normal and will disappear after you have used the hob a few times. Ventilate your kitchen.
There is a soft ticking noise coming from the hob.	This is caused by the division of the power between the front and rear zones. A soft rattling noise may also occur at lower settings.	Normal operation.
The pans produce noise during cooking.	This is caused by the energy flowing from the hob to the pan.	At high settings this is normal for certain pans. It will not damage the pans or the hob.
After you have switched on the hob, the display keeps flashing.	The pan used is not suitable for induction cooking or its base diameter is less than 12 cm.	Use a good pan, see page 26.
A cooking zone suddenly stops working and you hear a bleep.	The preset time has ended.	Switch off the bleep using the + or – buttons on the timer.
The hob does not work and nothing appears in the display.	No power supply due to defective cable or wrong connection.	Check the fuse or the electric switch (if there is no plug).
One of the fuses blows as soon as the hob is switched on.	Hob wrongly connected.	Check the electrical connection.
Fault code F00, F01....F11.	A button has been pressed and held too long or there is an object lying on the button.	Remove object. Switch on the hob again.
Fault code FA.	The hob has been wrongly connected or the mains voltage is too low.	Check the connection. Contact your electricity supplier if the problem persists.
Fault code F0 - F6.	Defective generator.	Contact the service department.
Fault code F8.	The hob has overheated.	The hob has been switched off due to overheating. Let the hob cool down and use a lower setting.
Fault code F99.	You have pressed 2 or more buttons simultaneously.	Press 1 button at a time.
Continuous bleep.	The hob has been wrongly connected or the mains voltage is too high.	Have your connection changed.

Gas hob

This appliance may only be fitted by a Corgi-registered installer.

Attention
The data card indicates the type of gas and the country for which the appliance has been designed.

This is a category 3 appliance.

Gas connection

The gas connection must comply with all national and local regulations.

We recommend that the hob be connected by means of a fixed pipe. Connecting the hob with a specially designed safety hose is also permitted.

Only pipes that are entirely made of metal may be used behind an oven.

Attention
Safety hoses may not be bent and must not come into contact with any moving parts of the kitchen unit.

The connection tap for the hob must be positioned in such a way that it is always easily accessible.

Before you start using the appliance for the first time, check the connections for gas leaks using soapy water.

Gas hob

Electrical connection

230 V - 50 Hz - 0,6 VA

The electrical connection must comply with all national and local regulations.

Wall-mounting socket and plug must be accessible at all times.

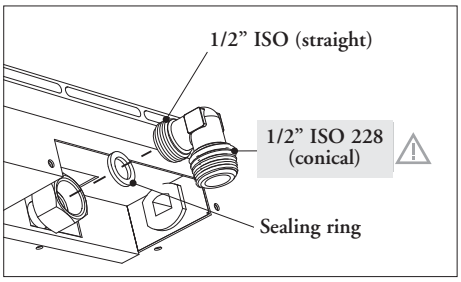
In order to create a permanent connection, the power supply lead should be fitted with a multi-pole switch with a contact distance of at least 3 mm.

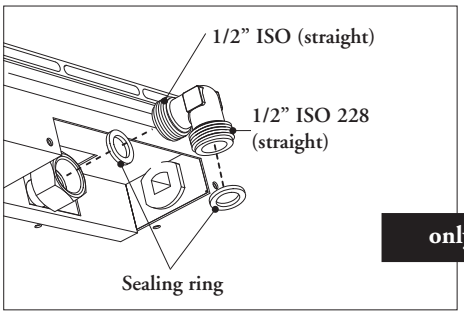
Attention
This appliance must always be earthed.

In order to avoid any dangerous situations, a faulty connection cable may only be replaced by the manufacturer, the service organization it belongs to or by equally qualified individuals.

Gas hob

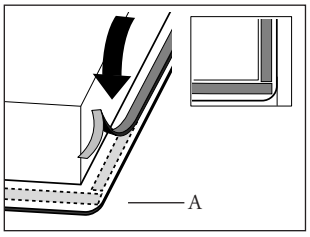
Preparing the hob





only for France

Fit the elbow supplied to the appliance's gas connection.



Remove the protective foil of the sealing strip (A) and tape the strip in the groove of the aluminium profiles or on the edge of the glass plate. Do not tape the sealing strip along the corner. Instead, cut 4 pieces that fit tightly together in the corners.

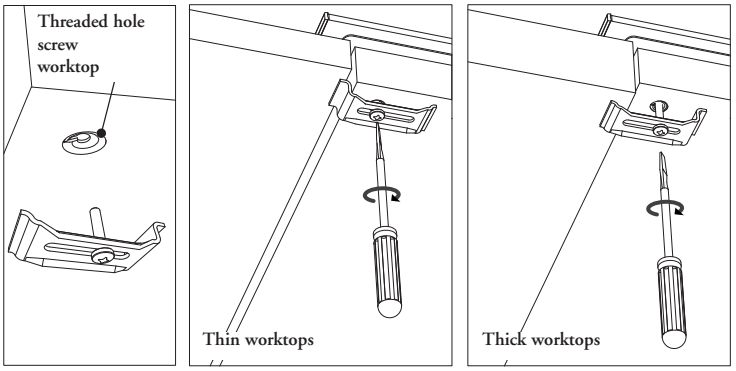
Gas hob

Cutting an opening in the worktop

Cut the opening in the worktop. This should be done very accurately (consult the built-in dimensions).

In case of a wooden worktop, coat the sawn surfaces of the worktop with sealing varnish to prevent swelling of the worktop by moisture.

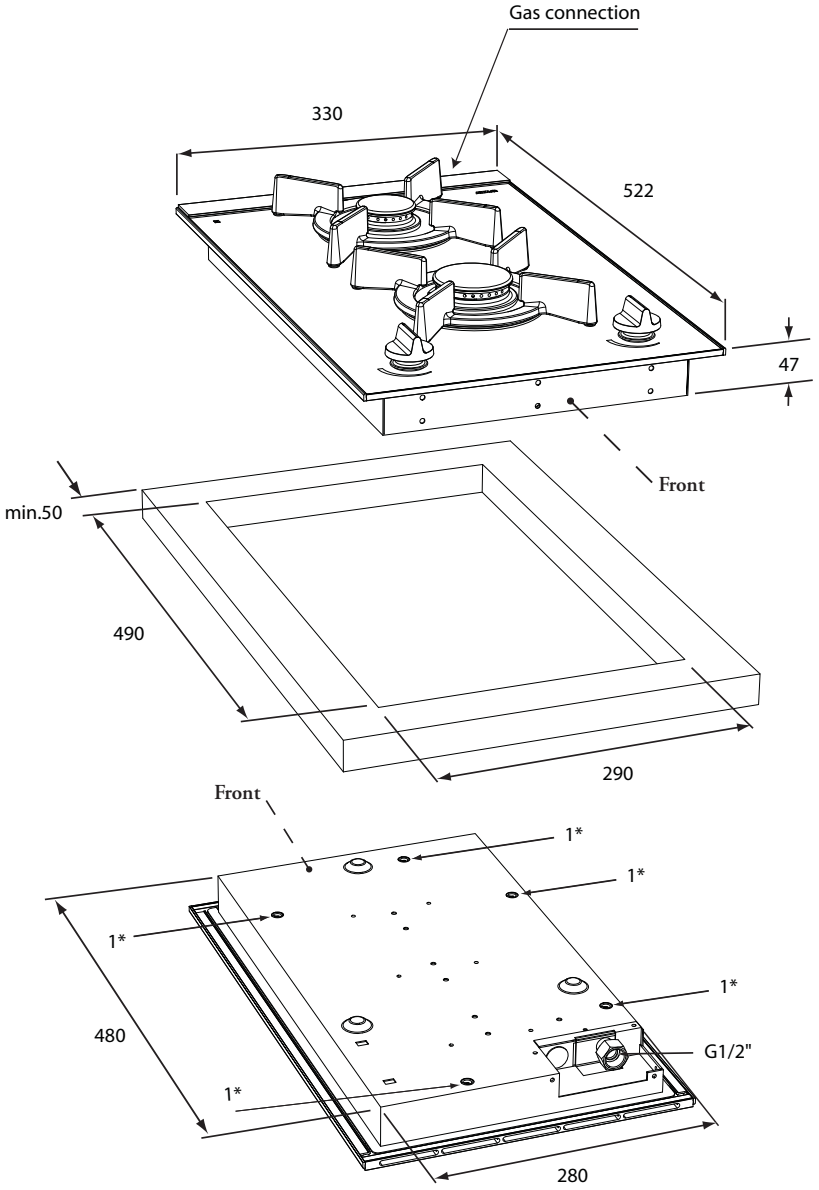
Attachment points for mounting brackets



Gas hob

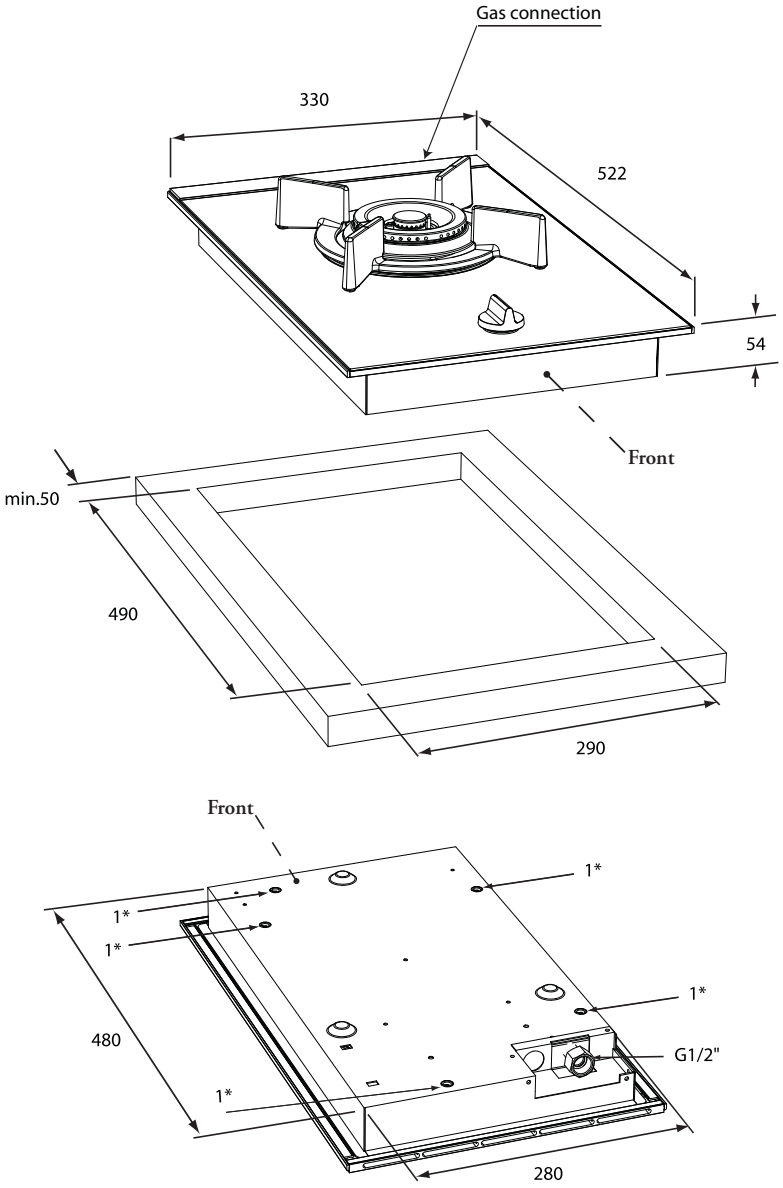
Built-in dimensions HG3111M

1*) attachment point mounting bracket



Gas hob

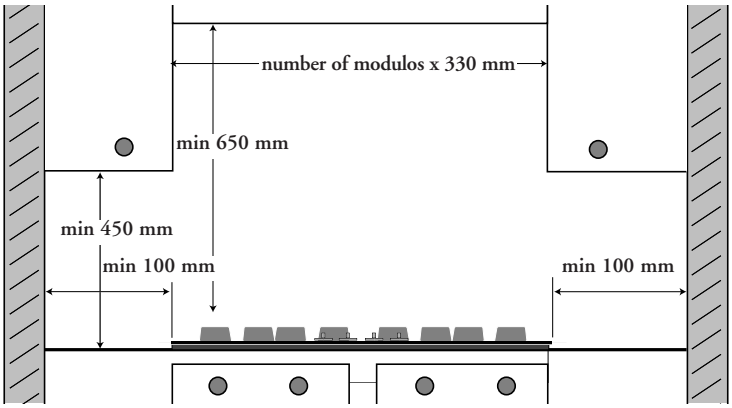
Built-in dimensions WO3111M



Gas hob

Free space required around the appliance

A gas hob generates heat. Therefore, leave sufficient space between the appliance and non-heat-resistant materials. Also be careful with materials that may discolour (e.g. stainless steel).



The hob may only be built in next to one vertical wall.

Attention
The bottom side of the hob becomes hot. Therefore, do not put anything combustible in a drawer that has been fitted directly underneath the hob.

Installing the appliance and making connections

Place the appliance in the worktop and attach it using the mounting brackets and screws.
Connect to the gas supply.
Check the connection for gas leaks using soapy water.
Connect the appliance to the mains.

Gas hob

	G25/25 mbar	G20/20 mbar	G25/20 mbar	G30/29 mbar	G31/29 mbar	G31/37 mbar	G30/50 mbar	G31/50 mbar
burner type	(kW)	(kW)	(kW)	(kW / g/h)	(kW / g/h)	(kW / g/h)	(kW / g/h)	(kW / g/h)
normal	2.00	2.00	1.80	1.60 / 115	1.41 / 101	1.60 / 115	2.00 / 144	1.76 / 127
strong	3.00	3.00	2.70	2.30 / 166	2.02 / 146	2.30 / 166	2.70 / 194	2.38 / 171
wok	5.70	5.70	5.00	5.00 / 360	4.40 / 317	5.00 / 360	5.50 / 396	4.75 / 342

The HG3111M type is the only type fit to be built in

This appliance is fitted for the use of natural gas. There is a set available to convert this appliance to make it suitable for other types of gas and other gas pressures. You may order this conversion set from the sales and service organization.
The conversion instructions are supplied with the set.

Induction hob

Electrical connection

230 V - 50 Hz - 2800W

The electrical connection must comply with all national and local regulations.

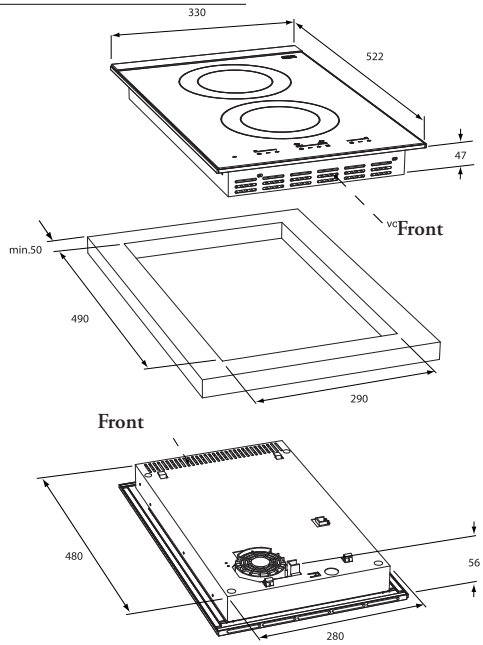
Wall-mounting socket and plug must be accessible at all times.

In order to create a permanent connection, the power supply lead should be fitted with a multi-pole switch with a contact distance of at least 3 mm.

Attention
This appliance must always be earthed.

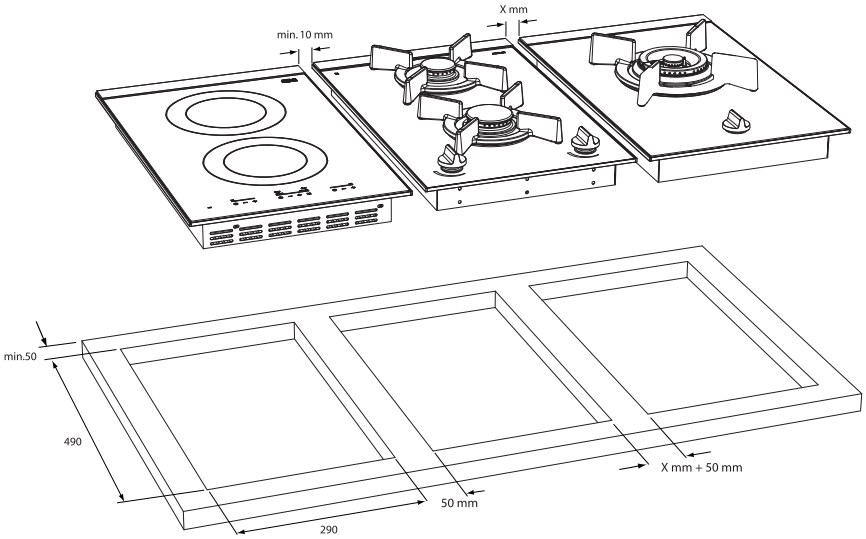
In order to avoid dangerous situations, a faulty connection may only be replaced by the manufacturer, the service organization it belongs to or by equally qualified individuals.

Built-in dimensions HI3171M



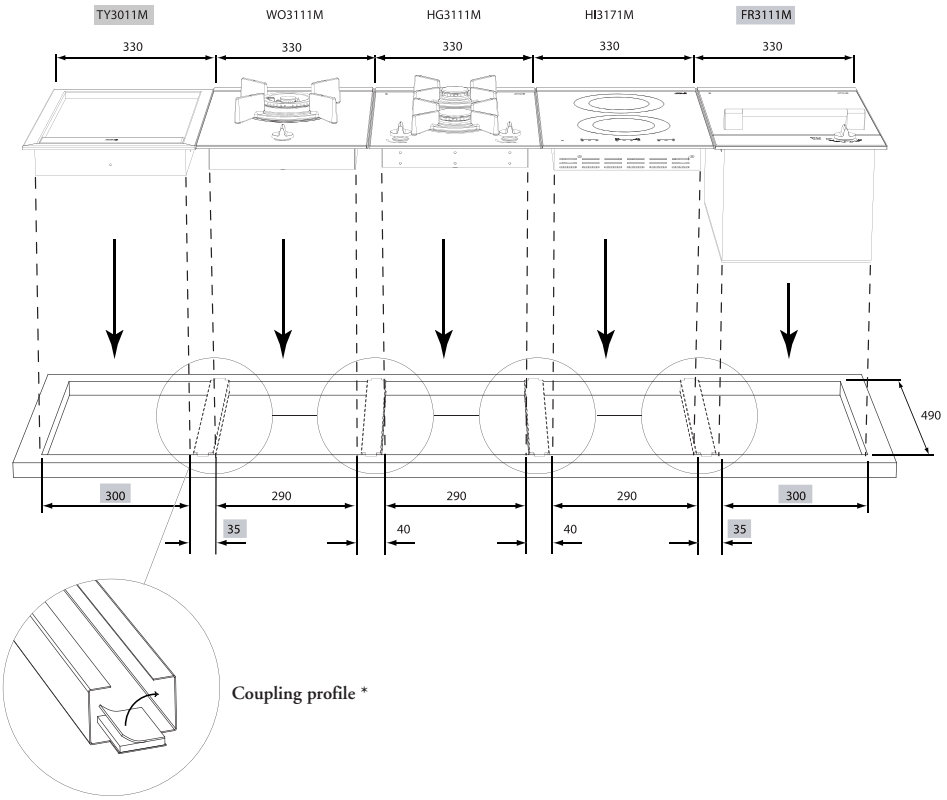
All appliances

Fitted-unit situation with space



All appliances

Coupling (example 1)

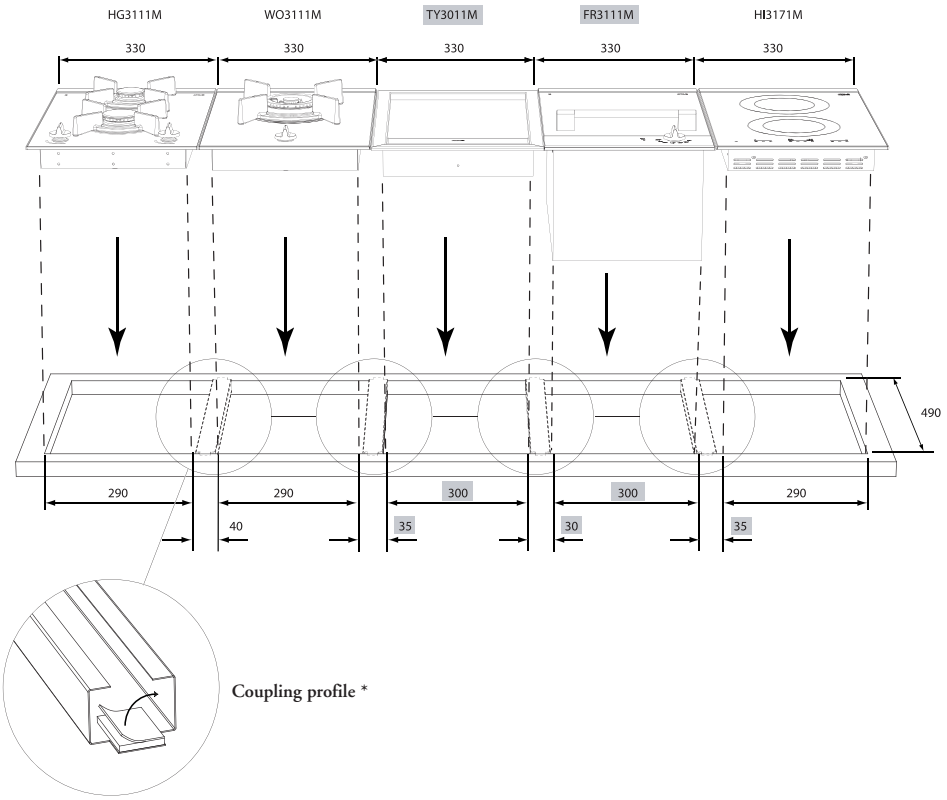


Coupling profile *

*** Coupling for making certain that appliances are mounted tightly next to each other.**

All appliances

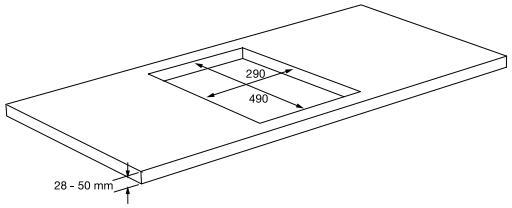
Coupling (example 2)



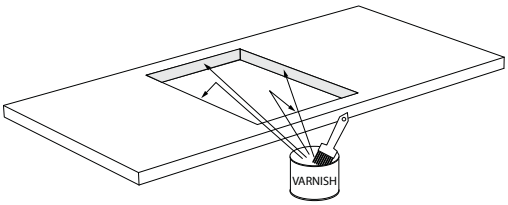
Coupling profile *

* Coupling for making certain that appliances are mounted tightly next to each other.

Induction hob

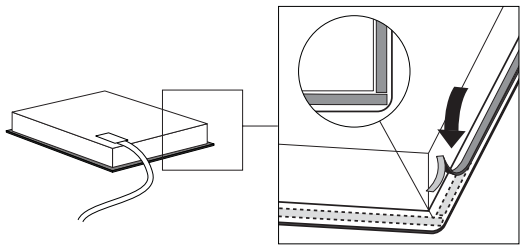


1. Check that the kitchen unit and the cut-out meet the dimension and ventilation requirements.



2. If necessary, treat the sawn ends of synthetic or wooden worktops with sealing varnish, to prevent swelling of the worktop by moisture.

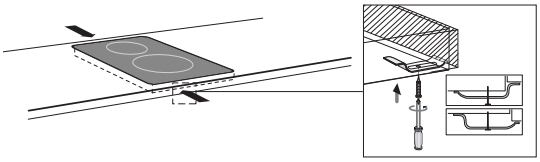
3. Turn the hob upside down and place it on the worktop.



4. Remove the protective foil from the sealing tape and tape the strip in the groove of the aluminium profiles or on the edge of the glass plate. Do not tape the sealing strip along the corners. Instead, cut 4 pieces that fit tightly together in the corners.

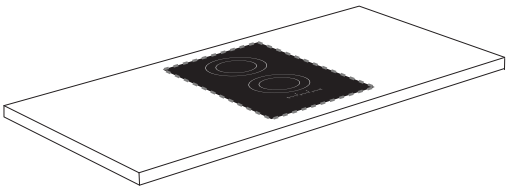
Induction hob

5. Turn the hob over and place it in the cut-out.



6. Attach the hob using the mounting brackets supplied. For worktops up to 40 mm in thickness, place filler blocks between the brackets and the worktop. The screws should be screwed into the threaded holes.

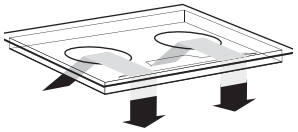
7. Connect the appliance to the mains. A short bleep will be heard and the displays will light up briefly. The hob is now ready for use.



Directly after switching on the hob, the fan will activate briefly. The hob will perform a self-test. This will take a few seconds.

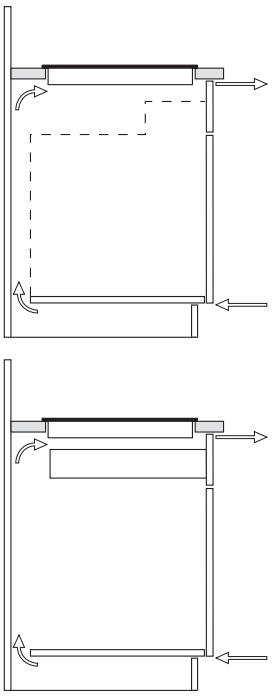
Induction hob

Ventilation



The electronics in this appliance need cooling. If there is insufficient air circulation, the hob will switch off after a short while. There are ventilation holes in the bottom side of the hob. Cool air needs to be sucked into the hob through these holes. The outlet holes are situated on the front and bottom sides of the hob.

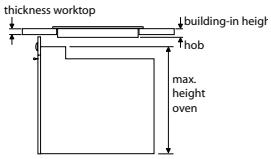
Building in the appliance over an oven or a drawer

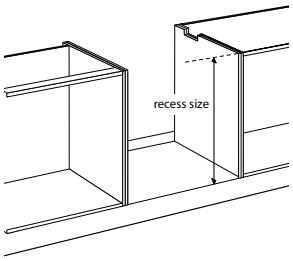


The appliance needs to be sufficiently ventilated.

Induction hob

Building in the appliance over an oven or a drawer





If the hob is to be installed over an oven, the recess needs to be a certain size. This size is dependent on:
- thickness of the worktop;
- building-in height of the hob (refer to table);
- maximum height of the oven (not including the control panel).
The correct recess size is the maximum size of the oven plus the building-in height of the hob, minus the thickness of the worktop.

Saftey of the induction hob

1. A sensor continuously monitors the temperature of the hob's components. If the temperature gets too high, the hob's power is automatically reduced.
2. The cooking process stops automatically when you remove the pan from the hob. You are nevertheless advised to make it a habit to always switch off the hob or cooking zone after use to avoid switching the appliance on by accident.
3. Each cooking zone has been fitted with a sensor that continuously monitors the temperature of the pan's base to avoid the risk of overheating should a pan boil dry.
4. Small objects, such as a pan smaller than 12 cm, a fork or a spoon, are not recognised by the hob as a pan. The zone's display will flash "0" and the hob will not switch on.

Cooking time limiter (maximum cut-out)

Maximum cut-out is a safety function incorporated in your hob. It activates automatically if you forget to switch off the hob after use.

Cooking setting	**The cooking zone automatically switches off after:**
1 and 2	9 hours
3, 4 and 5	5 hours
6, 7 and 8	4 hours
9	3 hours
10	2 hours
11 and b(oost)	1 hour

All appliances

This appliance has been constructed from durable materials.

The packaging of this appliance is recyclable. It could have been made from:
- cardboard;
- paper;
- polythene foil (PE);
- CFK-free polystyrene (PS-hard foam);
- polypropylene tape (PP).

These materials should be disposed of in a responsible manner, in accordance with government regulations.

The identification card contains the picture of a dustbin with a cross through it.

This means that at the end of its working life, the appliance may not be disposed of as household refuse but must be handed in at a special refuse collection centre run by the local authority or must be given to a dealer providing this service.
Segregated processing of household appliances such as this hob, avoids any negative effects on the environment and public health that might otherwise occur. This process also enables the recovery of the materials used in the production of this appliance, thus realising considerable savings in terms of raw materials and energy.
To draw attention to the fact that the segragated processing of electric household appliances is compulsory, this appliance carries the symbol of a crossed-out dustbin.

plak hier het toestel-identificatieplaatje
placez ici la plaque d'identification de l'appareil
kleben Sie hier das Gerätetypenschild ein
stick the appliance identification card here

Dit plaatje bevindt zich aan de bovenzijde van het toestel.
Cette plaque se trouve sur le dessus de l'appareil.
Dieses Schild befindet sich an der Oberseite des Gerätes.
This card is located on the top of the appliance.

plak hier het ombouw-identificatieplaatje (indien van toepassing)
placez ici la plaque d'identification relative à la conversion (en cas d'application)
kleben Sie hier das Umbautypenschild ein (wenn zutreffend)
stick the conversion identification card here (where applicable)

Dit plaatje bevindt zich in de ombouwset (indien van toepassing).
Cette plaque se trouve dans le jeu de conversion (en cas d'application).
Dieses Schild befindet sich im Umbausatz (wenn zutreffend).
This card is supplied with the conversion kit (where applicable).

Houd, wanneer u contact opneemt met de serviceafdeling, de productiecode (PCODE) en het volledige itemnummer (ITEMNR) bij de hand.
En cas de contact avec le service après-vente, ayez auprès de vous le code de production (CODEP) et le numéro complet de l'article (ARTICLENO).
Halten Sie den Produktionscode (PCODE) und die vollständige Itemnummer (ITEMNR) bereit, wenn Sie mit der Kundendienstabteilung Kontakt aufnehmen.
When contacting the service department, have the production code (PCODE) and complete item number (ITEMNR) to hand.

Adressen en telefoonnummers van de serviceorganisatie vindt u op de garantiekaart.
Les adresses et les numéros de téléphone du service après-vente se trouvent sur la carte de garantie.
Adressen und Telefonnummern der Kundendienstorganisation finden Sie auf der Garantiekarte.
You will find the addresses and phone numbers of the service organisation on the guarantee card.

art.nr. 700002117000